

# FOOD ANALYSIS SAFETY SUMMARY REPORT

## JULY 1, 2007 THROUGH JUNE 30, 2008

This report is submitted in pursuant to AARS 36-255 for fiscal year 2008

A total of 99 samples of food and environmental samples were examined for adulteration or microbiologically hazardous substances. Approximately 21 of those examined exceeded acceptable standards for consumption.

Upon verification all significant results were reported immediately to the Microbiology Office Chief, to the Food Safety & Environmental Services Section of the Division of Public Health Services and/or to the local county health department involved.

The following samples were implicated as contributors of major public health significance:

1. Pathogenic *E. coli* was detected in a ground beef sample from a Safeway store submitted by Pima county Health Department.
2. A sample of cooked chicken from Fantasy Shangri la submitted by Maricopa County Environmental Services had elevated counts of 13,000,000 cfu/g for Aerobic Plate Count and fecal coliforms MPN greater than 1100/g.
3. *Salmonella* Heidelberg was isolated from "under cutting grill area" in sample collected from a local establishment submitted by Yuma County Health Department in response to an outbreak.
4. A sample of stuffed chili from Old Town restaurant submitted by Maricopa County Health Department had an elevated level of aerobic plate count of 28,000,000 cfu/g.
5. A second sample from Old Town restaurant, marinated meat had an elevated level of fecal coliforms and *E. coli* of MPN - 43/g.
6. Four samples of raw oysters submitted by Maricopa County Environmental Services tested positive for *Vibrio cholerae*, *Vibrio parahaemolyticus* and *Vibrio vulnificus*.
7. Maricopa County Health Department submitted sample of chicken wings from Gallaghers that had an elevated aerobic plate count of 6,800,000 cfu/g.
8. VBZD submitted a sample of water from a turtle aquarium along with a rock swab that both tested positive for *Salmonella*.
9. Four environmental swab samples, submitted by Yuma county Health Department in response to an outbreak tested positive for *Salmonella*.

10. Maricopa County Environmental Services submitted a vegetable sample from Z & C Executive Catering that had an elevated E. coli count of MPN 460/g.
11. A second sample - Pasta from the same catering had elevated APC of 35,000,000 cfu/g and total, fecal, and E. coli counts of MPN 460/g.
12. A sample submitted by MCESD - cooked chicken had an elevated aerobic plate count of 6000,000 cfu/g.
13. A second sample from same location had an elevated aerobic plate count of 570,000,000 cfu/g and total coliform of MPN greater than 1100/g.